

RYAN CENTER SUITE MENU

2025-2026

SMALL BITES

SERVES 12-15 PEOPLE

BUFFALO CHICKEN WINGS W/ CELERY & BLUE CHEESE \$110

BUFFALO WINGS, CELERY STICKS & BLUE CHEESE DRESSING (APPROX. 44 WINGS)

CHICKEN TENDERS & HONEY MUSTARD OR BBQ SAUCE \$100

WHITE MEAT CHICKEN TENDERS, POUNDED & BREADED (APPROX. 40 TENDERS)

BISTRO FRIES (V) \$56

CHEF PAUL PRUDHOMME'S SEASONED FRIES

ONION RINGS & SPICY HORSERADISH DIP (V) \$68

BEER BATTERED & THICK-CUT ONION RINGS

BURNED ENDS BRISKET, CAROLINA BBQ SAUCE & HOUSEMADE PICKLES \$110

HICKORY & OAK SMOKED BEEF BRISKET, HOUSEMADE BBQ SAUCE, BREAD & BUTTER PICKLES

EMPANADAS & SALSA VERDE \$90

CHOOSE CHICKEN OR BEEF (25 EMPANADAS)

CLASSIC SHRIMP COCKTAIL (G/F) \$160

JUMBO SHRIMP, COCKTAIL SAUCE, LEMON (72 SHRIMP)

HUMMUS CRUDITE PLATTER & NAAN CRISPS \$56

RED PEPPER HUMMUS (G/F), HARICOT VERTS, RAINBOW BABY CARROTS, BELL PEPPERS, NAAN CRISPS

GOURMET CHEESE AND CRACKERS (V) \$76

AGED CHEESES, SOFT CHEESES, GRAPES, BERRIES, FRESH FRUIT, GOURMET CRACKERS & FLATBREADS

SLICED FRUIT & BERRIES TRAY \$66

FRESH MELONS, PINEAPPLE, GRAPES, ORANGES, SEASONAL FRUIT, FRESH BERRIES

WARM BAVARIAN PRETZELS (V), W/ BEER CHEESE DIP & MUSTARD \$60

PIZZA

FRESH HOUSEMADE PIZZAS | 16" ROUND CUT INTO 8 SLICES

THREE-CHEESE PIZZA \$25

PROVOLONE, MOZZARELLA, FONTINA

PEPPERONI PIZZA \$28

LOADED WITH BEEF & PORK PEPPERONI

BUFFALO CHICKEN & BLUE CHEESE \$29

SPICY BUFFALO CHICKEN, BLUE CHEESE, SCALLIONS

GREEK VEGGIE PIZZA \$29

ONION, RED PEPPERS, MUSHROOMS, TOMATOES, ARTICHOKES, SPINACH, KALAMATA OLIVES, BANANA PEPPERS, FETA & HERBS

SLIDERS

FULL ORDER (24 SLIDERS) | HALF ORDER (12 SLIDERS)

CHEDDAR CHEESEBURGER SLIDERS & GARLIC PICKLE SPEARS

FULL \$134 | HALF \$80

PROVOLONE, MOZZARELLA, FONTINA

BARBEQUE PULLED PORK SLIDERS & COLESLAW

FULL \$134 | HALF \$80

SMOKED PULLED BOSTON BUTT, BARBEQUE SAUCE, HAWAIIAN SLIDER ROLLS

CUBAN SLIDERS WITH HOUSEMADE PICKLES

FULL \$134 | HALF \$80

ROASTED PORK, SLICED HAM, SWISS CHEESE, CUBAN SPICED MUSTARD, BREAD AND BUTTER PICKLES

CHICKEN PARMESAN SLIDERS

FULL \$134 | HALF \$80

BREADED CHICKEN, MARINARA, PARMESAN, PROVOLONE, SLIDER ROLLS

EGGPLANT PARMESAN SLIDERS

FULL \$134 | HALF \$80

BREADED PARMESAN, MARINARA, PARMESAN, PROVOLONE, SLIDER ROLLS

HOT DOGS

12 HOT DOGS

HOT DOGS, COLESLAW & DICED ONION \$80

ALL BEEF HOT DOGS, COLESLAW, DICED ONION, BUNS, CONDIMENTS

GAME DAY WRAPS

12 WRAPS | CAN BE MADE GLUTEN-FREE AS WELL

CHICKEN CAESAR WRAP \$134

FIRE BRAISED CHICKEN, CREAMY CAESAR DRESSING, PARMESAN, ROMAINE LETTUCE IN A WHITE FLOUR WRAP

TURKEY BLT WRAP \$156

SLICED DELI TURKEY, CHEDDAR CHEESE, SMOKED BACON, GREEN LEAF LETTUCE, SLICED TOMATO ON A WHITE WRAP WITH A DIJON BISTRO SAUCE. (WE CAN ALSO PREPARE WITHOUT BACON)

GREEK WRAP (V) \$134

HUMMUS, KALAMATA OLIVES, FETA, PEPPERONCINI, CUCUMBERS, TOMATOES AND GREENS IN A WHITE WRAP

PARTY SANDWICHES

EACH 22" BAGUETTE PARTY SANDWICH IS CUT INTO 8 & BAMBOO PICKED

ITALIAN 'GRINDER' PARTY SANDWICH \$60

THIN SLICED HOT ITALIAN CAPICOLA, DELI HAM, GENOA SALAMI, PROVOLONE, LEAF LETTUCE, GREEN PEPPERS, TOMATOES, BANANA PEPPERS, BLACK OLIVES, RED ONION, OLIVE OIL & RED WINE VINEGAR

FIREHOUSE ROAST BEEF PARTY SANDWICH \$60

MEDIUM-RARE DELI ROAST BEEF WITH PEPPER JACK CHEESE, FIRE-ROASTED AND HOT HOUSE TOMATOES, LEAF LETTUCE WITH A BOLD HORSERADISH DIJON SAUCE

GRILLED & CHILLED PLATTERS OF MEATS & SEAFOOD

TRAYS GARNISHED WITH GRILLED & ROASTED VEGETABLES, ACCOMPANIED BY ARTISAN ROLLS

LIMITED TO 3 PROTEINS | MINIMUM 12 ORDERS PER PROTEIN

GRILLED BREAST OF CHICKEN (G/F) \$15

LEMON HERB MARINATED, GRILLED & SLICED CHICKEN

GRILLED JUMBO SHRIMP (G/F) \$17

GRILLED JUMBO SHRIMP, SMOKED PAPRIKA

SEARED FARM-RAISED SALMON \$17

THAI SEARED SALMON WITH GINGER SESAME GLAZE

FIRE BRAISED BEEF FLANK \$17

SOUTHWEST BASTED STEAK, COOKED MEDIUM RARE

PAN-SEARED ORGANIC TOFU (VE) (G/F) \$13

ORANGE GINGER GLAZED WITH GRILLED BABY BOK CHOY & PORTABELLA

GRILLED & ROASTED SEASONAL VEGETABLES (VE) (G/F) \$7

PLETHORA OF VEGETABLES, FRESH HERBS, AGED BALSAMIC GLAZE & EXTRA VIRGIN OLIVE OIL

(PLEASE LET YOUR EVENT COORDINATOR KNOW IF YOU PREFER GRILLED & CHILLED PLATTER SERVED ROOM TEMP.)

HOUSEMADE SALADS

SERVES 12-15 PEOPLE

TOSSED GREEN SALAD WITH DRESSINGS (VE) (G/F) \$54

MIXED GREENS, CARROTS, GRAPE TOMATOES, SLICED CUCUMBER, RADISH, VARIETY OF SALAD DRESSINGS

ITALIAN PASTA SALAD (V) \$54

PENNE, VEGETABLES, OLIVES, PEPPERS, CHICKPEAS, ROASTED TOMATOES, BASIL

SEASONAL QUINOA BOWL (V) (G/F) \$68

A SEASONAL PREPARATION OF RED & WHITE QUINOA EXPERTLY PAIRED WITH CHEF SELECTED INGREDIENTS

RED CABBAGE & CILANTRO SLAW (VE) (G/F) \$54

THINLY SHREDDED RED CABBAGE, CARROTS, JALAPEÑO, FRESH CILANTRO, JAPANESE RICE WINE VINEGAR

SAVORY DIPS & SIDES

BISTRO FRIES (V) \$56

SERVES 12-15 PEOPLE

CHEF PAUL PRUDHOMME'S SEASONED FRIES

ONION RINGS & SPICY HORSERADISH DIP (V) \$68

SERVES 12-15 PEOPLE

BEER BATTERED & THICK-CUT ONION RINGS

POTATO CHIPS & RANCH DRESSING (V) \$27/ORDER

SERVES 12-15 PEOPLE

TORTILLA CORN CHIPS & SALSA (V) \$36/ORDER

SERVES 12-15 PEOPLE

BUTTERED POPCORN BOWL (V) \$27/ORDER

SERVES 12-15 PEOPLE

BEEF & BEAN CHILI \$6/PERSON

SERVED WITH SIDE CHEDDAR, CHIPS OR CRACKERS

THREE-BEAN CHILI (VE) (G/F) CHILI \$6/PERSON

SERVED WITH SIDE CHEDDAR, CHIPS OR CRACKERS

FLOWING POPCORN (V) \$3/PERSON

BUTTERED & SALTED

PRETZELS (V) \$3/BAG

ROLD GOLD TWISTS

PLANTERS TRAIL MIX (V) \$4/BAG

NUTS & CHOCOLATE

CHEX PARTY MIX (V) \$3/BAG

INDIVIDUAL BAGS

**LAYS ASSORTMENT, KETTLE CHIPS OR SMARTFOOD POPCORN (V)
\$3/BAG**

ARTISAN ROLLS OR GARLIC KNOTS (V) \$28 PER DOZEN

CHEF DESIGNED BUFFETS

CATERED BUFFETS | SERVICE & STAFFING CHARGES WILL APPLY

MINIMUM ORDER OF 15 PEOPLE | PRICED PER PERSON

PAST THE TOWER \$30

TOSSSED GREEN SALAD (VE) (G/F), CHICKEN PARMESAN WITH MARINARA, EGGPLANT PARMESAN (V), PENNE WITH POMODORO SAUCE & BASIL (V), BROCCOLI & CAULIFLOWER AGLIO (VE) (G/F), GARLIC KNOTS (V), GRATED PARMESAN (V) (G/F), RED PEPPER FLAKES

NEW ENGLAND BISTRO \$32

GREEN SALAD CHOICE (V) (G/F), YANKEE BEEF POT ROAST (G/F), BAKED COD WITH WHITE WINE & BUTTERED RITZ, ROASTED BABY CARROTS & ASPARAGUS (VE) (G/F), GARLIC ROASTED RED MASHED POTATOES (V) (G/F), ARTISAN ROLLS (VE) & BUTTER

PULLED BARBEQUE \$30

TOSSSED GREEN SALAD (VE) (G/F), PULLED PORK (G/F), PULLED BARBEQUE CHICKEN (G/F), MACARONI & CHEESE (V), COUNTRY GREEN BEANS WITH BACON (G/F), PICNIC (V) (G/F), PICKLE SPEARS (VE) (G/F), HAWAIIAN SLIDER ROLLS (VE) OR CORN BREAD (VE)

HOT ENTREES BY THE PAN

EACH HALF PAN FEEDS 12 PEOPLE

PENNE & MARINARA (V) \$50
MACARONI & CHEESE (V) \$58
EGGPLANT PARMESAN (V) \$64
MEAT & CHEESE LASAGNA \$78

CHICKEN PARMESAN \$78
SAUSAGE & PEPPERS \$64
BBQ PULLED PORK \$110
BBQ PULLED CHICKEN \$110

BAKESHOP

URI ON-CAMPUS BAKESHOP PROVIDING FRESHLY BAKED PASTRIES & DESSERTS

WE ALSO OFFER BAKESHOP SPECIALTY CAKES, CUPCAKES & COOKIES

PLEASE INQUIRE FURTHER

PASTRIES BY THE DOZEN

BAKESHOP COOKIES \$14
CHOCOLATE BROWNIES \$27
ASSORTED DESSERT BARS \$32

OREO COOKIE BROWNIES \$27
ICED CUPCAKES \$24
SPECIALTY CAKES & CUPCAKES

CALL FOR DETAILS

BEVERAGES

PRICED AS NOTED

BY THE GALLON

SERVES UP TO 12-16 PEOPLE

LOCAL PREMIUM COFFEE \$28
LOCAL DECAFFEINATED COFFEE \$28
GOURMET TEAS & HOT WATER \$17
HOT OR COLD APPLE CIDER \$28
HOT COCOA \$28

BOTTLES, CANS EACH

BOTTLED WATER \$3
ASSORTED SODAS \$3
SELTZER WATER \$3
FRUIT JUICE \$4
SPORTS DRINK \$4
PERRIER SPARKLING MINERAL \$4

BY THE DISPENSER

*1.5 GALLON
(SERVES 20-24)*

*3 GALLON
(SERVES 40-48)*

GOLD PEAK ICED TEA \$26

\$54

MINUTE MAID LEMONADE \$26

\$54

WATER \$13

\$26